



2013 Nysa Vineyard Pinot Noir

Production: 98 cases
Bottled: August 18, 2015

Jacques Tardy, Winemaker

The Vintage:

Following a mild and dry winter, the 2013 vintage started with early bud break in the first week of April because of record high temperatures (77F) in the last few days of March. Spring started early and continued on into summer, with just over half the average precipitation. Bloom took place in early to mid-June. In early August we were anticipating an early September harvest, but Mother Nature had other plans. The last week of August brought us heavy and torrential rains that lasted through most of September and early October. Berries split from rain water and being almost ripe, and fermentation started on the vines from native wild yeasts. This produces sour rot, where fermentation (with full vinegar smells) can be smelled throughout the vineyard. In most vineyards, the only option was to start harvest, rain or not, and sort at the winery as much as we could. Winemakers had to add heavier amounts of sulfur dioxide to rid fermenters of wild yeasts and start fermentation with commercial yeasts. For Torii Mor, harvest took place September 20th through October 7th. Botrytis wasn't a problem this year. Through hard work from the harvest crew, the wines turned out much better than expected and their wild birth didn't affect the end product of the wines.

The Vineyard:

Nysa Vineyard is located in the Dundee Hills AVA in the Willamette Valley. The mid-elevation of just over 600 feet, combined with the rich red Jory soil and its southeastern exposure, make Nysa a remarkable sight. A total of thirty-three acres are cultivated each year of Pommard, Dijon, and Wadenswil Pinot Noir clones.

The Cellar:

We harvested Nysa Vineyard October 3rd and 4th. The grapes were fermented for 15 days and aged in French oak, with 25% in new oak, 6% two-year-old oak, and the rest in neutral oak for 22 months. This single vineyard is 100% Pommard clone.

The Wine:

The 2013 Nysa has fresh and floral notes of roses and honeysuckle, with ripe, fruity notes of raspberry and boysenberry. The flavors are carried with a semi-sweet mouthfeel, with a strong fruit core and moderate acidity, with slightly herbal, spicy notes in the aftertaste. There are refined tannins in the wine that bring out its power and strength. The 2013 Nysa can be enjoyed now, with or without decanting, but will also benefit from a few years of bottle aging.

Wine Data:

pH 3.50
Total Acidity (T.A.) 0.53625gr/100ml
Residual Sugar (R.S.) 0.2 gr/100ml
Alcohol 12.9%